

# ABSTRACT OF THE DISCLOSURE

The plant for tomato juice concentration uses a falling-film evaporator (1) of known type, with an external sleeve (2) which surrounds a vertical bundle of tubes (3) divided into a plurality of sectors (3a, 3b, 3c and 3d), in which the tomato juice circulates in succession, and which is combined with a heat exchanger (7) of known type, which is arranged externally of the evaporator (1) and which is divided into a plurality of sectors (7a, 7b and 7c) in each of which the tomato juice is circulated and heated as it exits from a sector of tubes (3a, 3b, 3c) of the evaporator before being introduced into a successive sector. The plant also comprises a compressor (8) of known type which aspirates steam from a bottom zone, being a separation chamber (5a) of the evaporator (1), compresses it and reintroduces it into the central part (1 a) of the evaporator. The compressor is powered by a gas turbine (9) of known type and in turn powered by live steam coming from a boiler (10). Steam discharging from the gas turbine (9) constitutes the heating fluid necessary for operating the plant.